

OPTIONAL INFORMATION	
Name of School:	Date of Inspection:
Vocational Program/Course/Room:	Signature of Inspector:

FIRE PROTECTION FOR COOKING AREAS SELF INSPECTION CHECKLIST

Guidelines: This checklist covers the "Uniform Fire Code" regulations issued by the New Jersey Department of Community Affairs (N.J.A.C. 5:18) for fire suppression systems for cooking operations. It applies to range hoods and food preparation centers in all buildings and structures. It does not apply to enclosed ovens, steam tables, or auxiliary equipment which do not produce grease laden vapors. It also covers a few regulations from the U.S. Department of Labor - OSHA General Industry standard 29 CFR 1910.160. There may be additional requirements under county and/or municipal codes. The local fire code and building code official should be consulted about these additional regulations. Implementation of some of the regulations may not be the individual classroom teachers' responsibility. **The questions that are most likely not the responsibility of the individual teacher are marked with an asterisk (*) beside the number of the question.**

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| <p>1.* Is there an approved automatic fire suppression system installed in all hoods and connecting hood and duct systems which provides surface protection for all cooking appliances and equipment that may be a source of ignition in or under the hood? [N.J.A.C. 5:18-3.4(e)2 and 5:18-4.7(g)]</p> | <p>Y N N/A DK</p> |
| <p>2. Are all nozzles, fusible links and cylinders readily accessible for cleaning, replacement, inspection and service? [N.J.A.C. 5:18-3.4(e)3]</p> | <p>Y N N/A DK</p> |

Comments/Corrective Action

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| 3.* | Is the system inspected every six months and whenever the system is activated or found inoperative? [N.J.A.C. 5:18-3.4(e)3 and 29 CFR 1910.160(b)(6)] | Y N N/A DK |
| 4.* | Are system inspections only made by properly trained and qualified personnel? [N.J.A.C. 5:18-3.4(e)3 and 29 CFR 1910.160(b)(2)] | Y N N/A DK |
| 5.* | Are all fusible links and fusible link sprinkler heads replaced annually? [N.J.A.C. 5:18-3.4(e)3] | Y N N/A DK |
| 6.* | Is there at least one manual station provided for discharge activation for each fixed extinguishing system? [29 CFR 1910.160(b)(15)] | Y N N/A DK |
| 7. | Are all manual stations sealed and safety pinned or latched? [N.J.A.C. 5:18-3.4(e)3] | Y N N/A DK |
| 8. | Do manual pull stations have an inspection tag indicating the date of the last inspection and the signature and name of the person and company who performed the work? [N.J.A.C. 5:18-3.4(e)3] | Y N N/A DK |
| 9.* | Is a certificate of inspection sent to the fire code official whenever any system is place back into service after being discharged or deactivated for repair work, and after each required semi-annual inspection? [N.J.A.C. 5:18-3.4(e)3i] | Y N N/A DK |
| 10. | Is there at least one portable fire extinguisher available with a minimum of a 20-B:C rating and capacity? [N.J.A.C. 5:18-3.4(e)4] | Y N N/A DK |

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| 11. | Is the portable fire extinguisher located not more than 15 feet and not less than 10 feet from the hazard? [N.J.A.C. 5:18-3.4(e)4] | Y N N/A DK |
| 12.* | Is the portable fire extinguisher compatible with the fire suppression system extinguishing agent? [N.J.A.C. 5:18-3.4(e)4] | Y N N/A DK |
| 13. | When an existing kitchen exhaust suppression system discharges, is operation of protected cooking appliances prohibited until the suppression system has been recharged and placed back in service? [N.J.A.C. 5:18-3.4(e)5] | Y N N/A DK |
| 14. | Are kitchen exhaust systems cleaned to remove deposits of residue and grease in the system at intervals specified in the cleaning schedule? [N.J.A.C. 5:18-3.3(u)1] | Y N N/A DK |

Note: Thorough cleaning of ducts, hoods and fans shall require scraping, brushing or other positive cleaning methods.

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